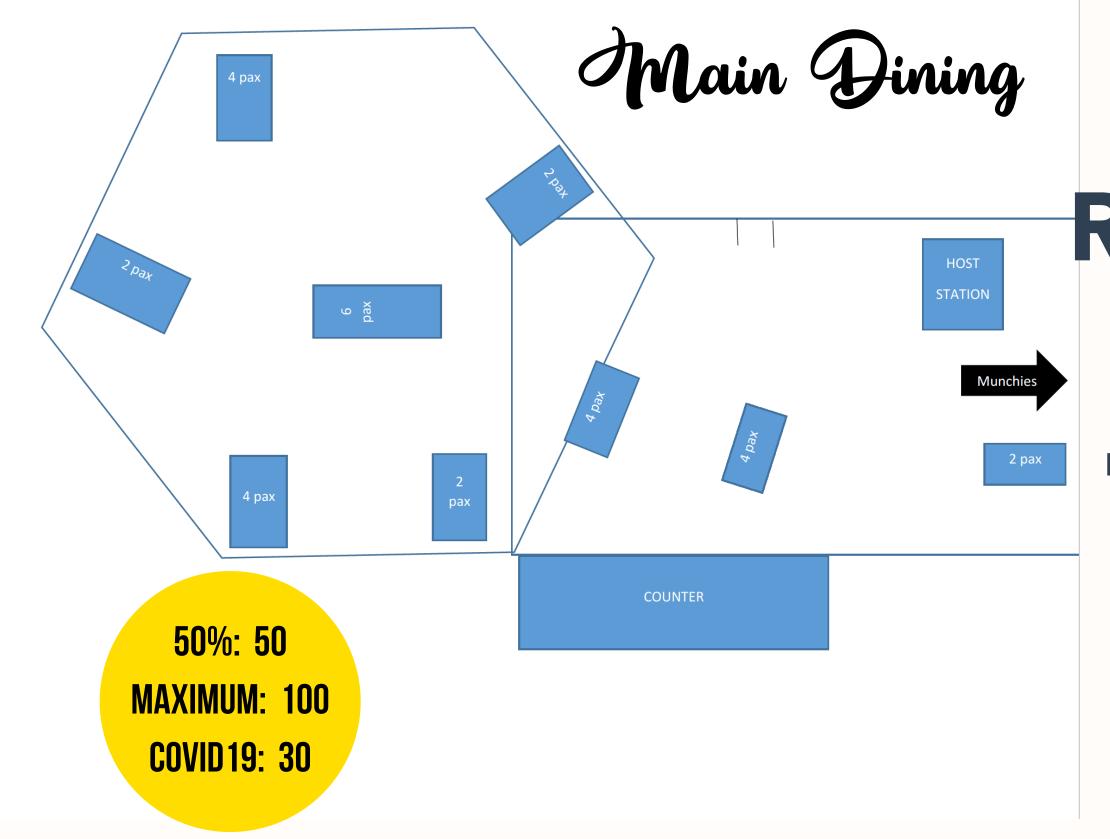
PCOR3 Pandemic Plan

Front & Back of House







General Requirements

OPERATE AT 50% OCCUPANCY, INCLUDING EMPLOYEES

TABLES 6' APART

NO MORE THAN 6 PERSONS PER TABLE, UNLESS SAME HOUSEHOLD

COVID 19 HEALTH & SAFETY SIGNAGE POSTED AT ALL ENTRANCES

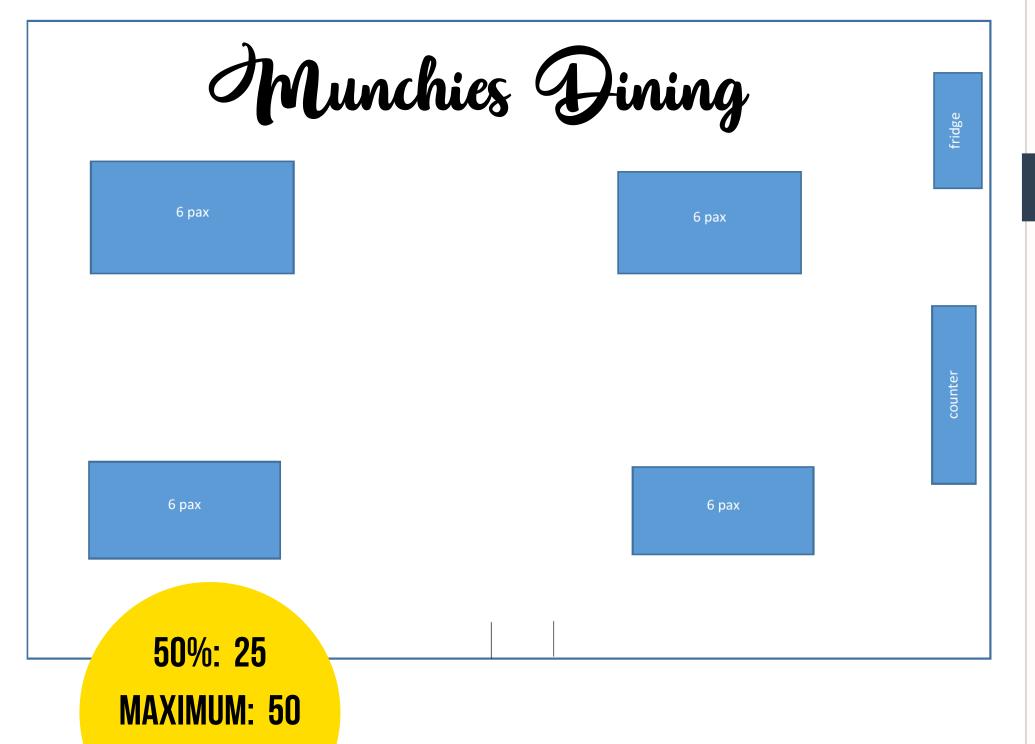
COVID 19 HAND WASHING PROCEDURES POSTED IN RESTROOMS

EMPLOYEES & CUSTOMERS REQUIRED TO WEAR MASKS

CUSTOMERS MAY REMOVE MASKS WHEN SEATED AT THEIR TABLE







General Requirements

OPERATE AT 50% OCCUPANCY, INCLUDING EMPLOYEES

TABLES 6' APART

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COVID 19 HAND WASHING PROCEDURES POSTED IN RESTROOMS

EMPLOYEES & CUSTOMERS REQUIRED TO WEAR MASKS

CUSTOMERS MAY REMOVE MASKS WHEN SEATED AT THEIR TABLE

COVID19: 24







Minimum Pandemic Workplace Operational Requirements

- 1 FACE MASKS
- 2 SOCIAL DISTANCING
- 3 LIMITED IN-PERSON INTERACTIONS & PHYSICAL CONTACT
- TRAIN EMPLOYEES ON SOCIAL DISTANCING POLICIES & PROTOCOLS
- THE REGULAR SCREENING PROTOCOLS FOR EMPLOYEES & CUSTOMERS
- 6 SANITARY WORKPLACE CONDITIONS & POLICIES







FACE MASKS



No Mask No Entry

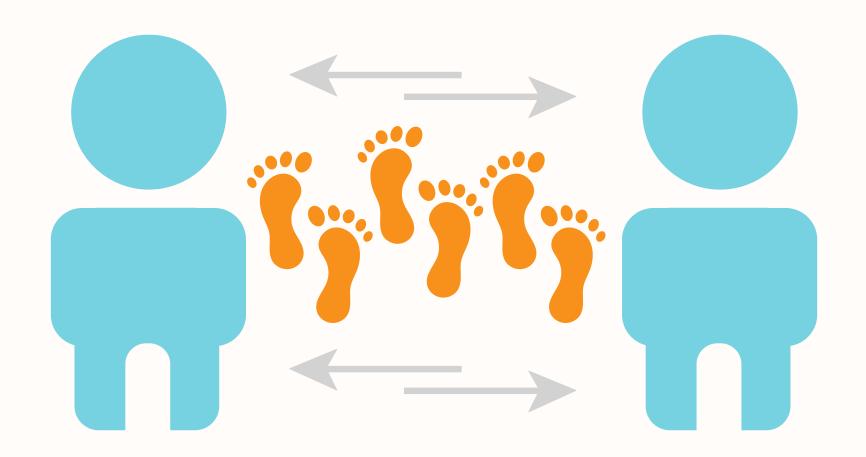
Signage Posted, All Points of Entry Requirement for Employees & Customers Proper Use, Cover Nose & Mouth





2

SOCIAL DISTANCING



Policies & Procedures Implemented

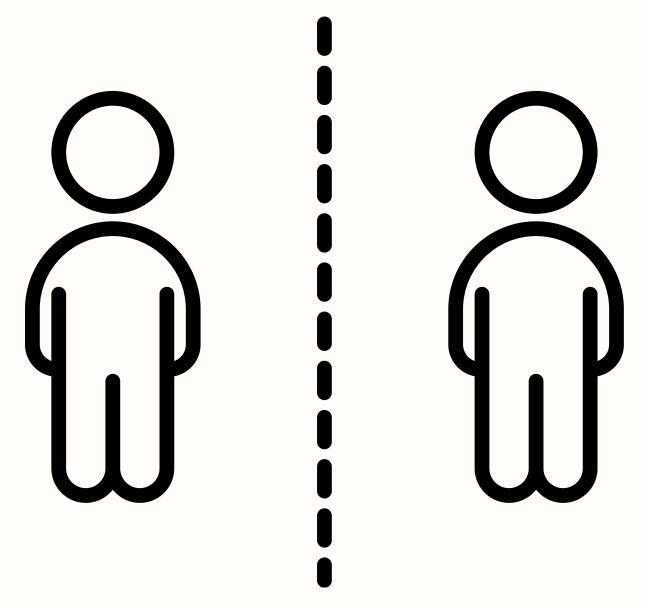
Floor Plan Tables 6' Apart, 6 Persons per Table Floor Markings Cashier Line 6' Apart Waiting Area Outside Front Entrance, Chairs 6' Apart







LIMITED INTERACTION & CONTACT



Instructing Employees

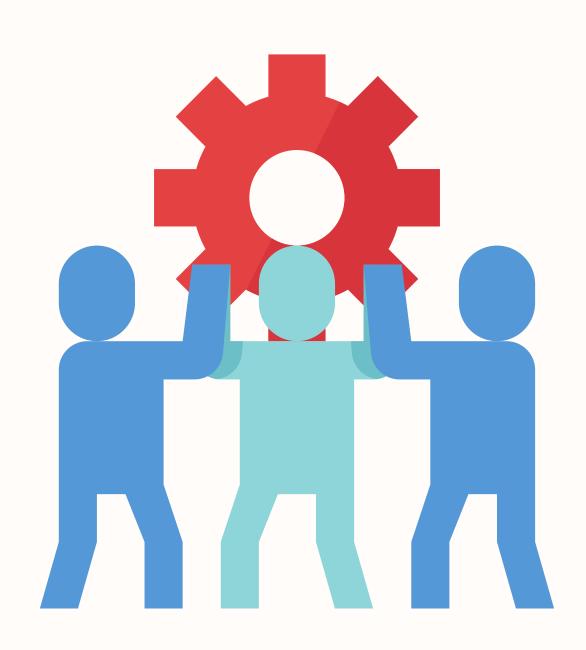
Employees Continue to Wear Face Masks While Working BOH Use Gloves for Every Task and Change Between Each Task Sanitize Work Tools Between Employees One Person Per Station







TRAIN EMPLOYEES



Standards & Protocols

Utilize Whatsapp to Direct & Update Employees
Send Protocol & Standard Updates to Staff Immediately
Held Two COVID19 Restaurant Ops for Safety Trainings
Implemented Sanitation Compliance Processes
Implemented Social Distancing Opertional Processes
Implemented Temp Check for Employees & Customers







SCREENING PROTOCOLS



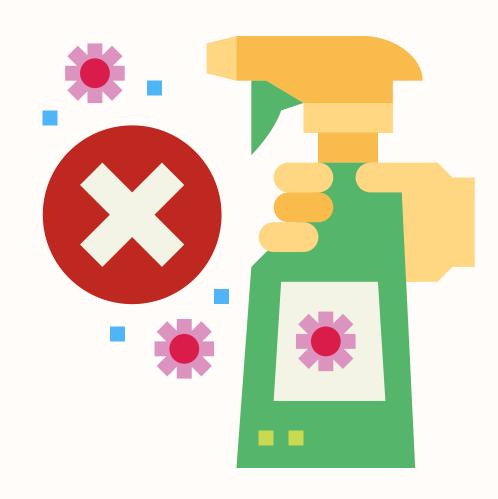
Employees & Customers

Mandated Employee & Customer Temperature Checks Prior to Entry, First Time Entry for the Day **Trained Employees** Employee Temperature Check Logged Prescreening Policy for Customers & Employees Prescreening Policy Signage, All Points of Entry





SANITARY WORKPLACE POLICIES



Assess & Implement

Upgraded to J512 Sanitizer and Disinfectant Solution for All
High Touch Surfaces
Employee Handwashing Immediately Upon Arrival to Work
Hand Sanitizer at All Point of Entries
Hand Sanitizer in All Work Stations
Customer Hand Sanitizing Required Upon Entry
FOH/BOH/Bathroom Sanitation Logs
Hourly Sanitation







Further Care & Compliance

- **CERTIFIED FOOD MANAGER ON PREMISES AT ALL TIMES**
- MANAGER ON DUTY FOR CROWD CONTROL
- DENIED ENTRY FOR ANYONE DISPLAYING COVID 19 SYMPTOMS

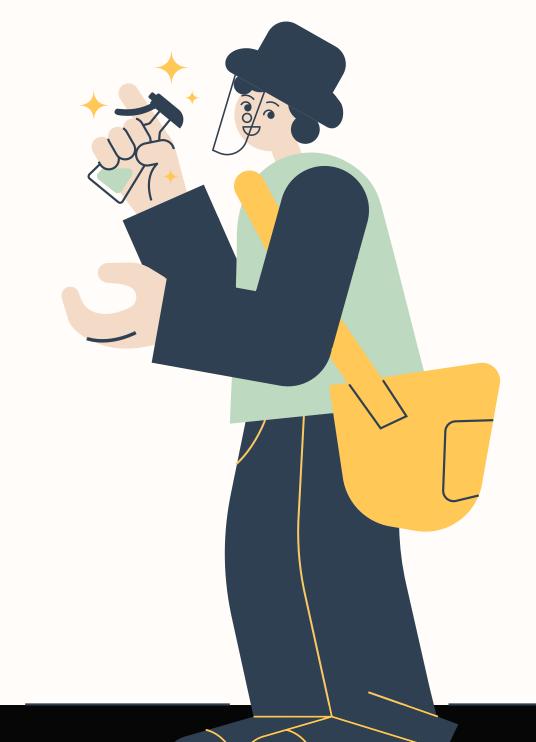








Aside from looking after ourselves, it's important to be aware of the real risks of the virus and how we can protect ourselves and our loved ones.







Fackeq gg





